
Cuisine & Company

Virginia Beach, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. *Virginia Green* has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, *Virginia Green* encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

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CORE ACTIVITIES for Restaurants

“☑” This symbol indicates a required activity for Virginia Green Lodging facilities. Participants self-certify that they activities are in place and they provide additional specifics on other activities. Visitors Cuisine & Company can expect the following practices:

☑ **Recycling and Waste Reduction.** Virginia Green Restaurant must recycle Glass Bottles and are highly encouraged to maintain a comprehensive recycling program.

- **Recycle:** Glass, steel cans, grease, plastic, office paper, cardboard, packing supplies
- Donate excess food from events
- Effective food inventory control system that minimizes wastes
- Locally-grown produce and other foods are used whenever possible
- Purchase recycled content paper towels and toilet tissue
- Screen-based ordering system that minimizes wastes
- Electronic correspondence and billing
- Using "green" cleaners
- Hand dryers
- All equipment and vehicles is on a preventative maintenance schedule
- Last-in/first-out inventory

☑ **Styrofoam/Disposables Minimization.** Participants are encouraged to minimize use of all disposables and eliminate the use of Styrofoam products for take-out and left-overs.

- Disposable container made from recycled content

☑ **Grease Recycling.** The facility must collect and recycle grease or use a grease filtering company to greatly reduce grease waste (and cost).

- Filter our grease in order to minimize waste and recycle the rest

☑ **Water Conservation.** The facility must have a plan for conserving water that should consider plumbing modifications and landscaping.

- Tracking overall water usage and wastewater
- Preventative maintenance of drips and leaks
- High efficiency dishwashers
- Vegetative buffers around streams and ponds

☒ **Energy Conservation.** The facility must have a plan in place that encourages replacement of lighting and equipment to energy-efficient alternatives.

- Tracking overall energy bills
- Purchasing EnergyStar-rated computers and appliances
- Have High Efficiency Heating & Air Conditioning
- Use natural lighting
- Preventative maintenance plan for HVAC

For more information on **Cuisine & Company**, see www.cuisineandcompany.com or contact Louise Nagourney at admin@cuisineandcompany.com.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/viriniagreen or www.viriniagreentravel.org.



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